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(54) Title: GRANULATE CONTAINING A FUNCTIONAL FOOD INGREDIENT AND METHOD FOR THE MANUFACTURE THEREOF

(57) Abstract: The present invention relates to a composition comprising at least 0.1 wt.% of granules suitable for use in foodstuffs, said granules having an average diameter in the range of 30-3000 μm and comprising: a. 3-70 wt. % of a plurality of non-lipophilic particles with an average diameter in the range of 3-300 μm , said particles containing at least 0.1 wt.% of one or more functional food ingredients; b. 10-80 wt.% of a discrete continuous phase containing at least 90 wt.% lipids, which continuous phase envelops the non-lipophilic particles and holds them together, the combination of non-lipophilic particles and the continuous phase forming an agglomerate with a diameter in the range of 20-2000 μm ; and c. 10-80 wt.% of an exterior lipophilic layer that encompasses the agglomerate, which lipophilic layer exhibits a slip melting point of at least 30°C.